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2013

Number One Pery Square Sample Easter Sunday Lunch Menu, April 2013

Number One Pery Square

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Number One Pery Square, "Number One Pery Square Sample Easter Sunday Lunch Menu, April 2013" (2013). *Menus of the 21st Century*. 54.
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FOOD @ NO.1 - MENUS

Sample Easter Sunday Lunch Menu 2013

TIMES: 12pm - 8pm

Easter Sunday Lunch Menu

Starters

Chicken liver parfait with plum chutney

Salad of roast beetroot, brulled goat cheese, crushed walnuts, beetroot puree, rocket leafs

Smoked trout mousse with sea salt crostini, horseradish cream & pickled cucumber

Smoked salmon plate with lemon & capers

Caesar salad

Spring Vegetable & Herb Soup

Main Course

Roast rib of butcher O'Loughlin's beef with yorkshire pudding & pan jus

Coq au Vin style supreme of chicken

Oven Baked Cod with celeriac & walnut puree, bacon jerky, grilled spring onion & crushed potato

Pressed Lamb Shanks with a Rosemary Jus

Gnocchi with Crozier Blue Cheese Sauce & Parmesan Shavings

Dessert

Blackberry Eton Mess, mint pesto & blackberry coulis

Vanilla Panna Cotta with Pear & Berry Compote

Mixed berry crumble

Japanese green tea infused Creme Brulee with homemade blackberry jam

Irish & French Artisan Cheese Slate

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Tea/Coffee

Priced @ €29.00 per person

This Menu is subject to Change

All our meat is locally sourced from award winning butcher Michael O'Loughlin.